

Version 3.00
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Supersedes Ver 2.50

PRUDENT FOOD STORAGE: Questions & Answers

From the House at Cat's Green
Alan T. Hagan

"In this work, when it shall be found that much is omitted,
let it not be forgotten that much likewise is performed."

Samuel Johnson, 1775, upon
completion of his dictionary.
Courtesy of James T. Stevens

Due to the increasing size of the Prudent Food Storage FAQ it has become too large to easily post to the newsgroups. If it is to cross the myriad news servers of the Usenet without being deleted I would have to break it into at least nine volumes because of the file size limits that must be observed. This would be cumbersome, unwieldy and would result in numerous requests landing in my e-mail box for supplying missing volumes. Consequently, I will be distributing the FAQ from multiple host sites both here in the U.S. and abroad. In place of the monthly posting of the entire FAQ, I will be posting the "Changes & Additions" file along with the FAQ "Table of Contents". A listing of some of the various sites this work can be downloaded from will be appended to the bottom of both files.

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PRUDENT FOOD STORAGE: Questions & Answers

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***** SPECIAL NOTE ***** SPECIAL NOTE ***** SPECIAL NOTE *****

This Version 3.0 update of the Prudent Food Storage FAQ includes a first time event. An increasing number of people have been asking for a printed and bound copy of the FAQ, apparently as a response to the Year 2000 computer problem and other Millennial concerns. With the aid of my partner, Bob Hollingsworth, we have formatted, printed and bound Version 3.0 to honor these requests. Naturally, since we have spent a good deal of our time and a not inconsiderable amount of our cash in doing this we are not giving it away for free, but are charging \$15.00 (US) per copy plus \$3.00 shipping and handling (US Postal Service Priority Mail). My postal address may be found below or you may e-mail me.

This print edition will be available for only for a limited time. The reason for this is that I am presently at work on "The Prudent Pantry: Your Guide to Building A Food Insurance Program", my first commercial work. When completed it will contain all of the content of

this FAQ plus a good deal more that I don't presently cover such as storage program planning, inventory control, storage locations, the best foods to store, water storage and purification along with expedient sanitation.

At this time I am not ready to give either a firm publication date or cover price for *The Prudent Pantry*, but I am hoping for early spring of 1999. When it is ready to go to press I will stop printing bound FAQ copies. Due to the ever growing size of the work (presently over 300k) I can no longer post the FAQ to the Usenet. I will, of course, continue to make the FAQ updates available online via host sites on the World Wide Web even after the book hits the street.

CARPE DIEM!

***** SPECIAL NOTE ***** SPECIAL NOTE ***** SPECIAL NOTE *****

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